

## PUNGIROSA 2021

CASTEL DEL MONTE BOMBINO NERO DOCG



Taking advantage of the most modern winemaking practices, Rivera has succeeded in crafting a distinctive rosé that reflects the unique characteristics of the Bombino Nero grape, a variety that is so peculiar to the Castel del Monte area and so suitable to rosé wine production to have deserved, the only one in Italy, the D.O.C.G. status. Our Pungirosa is a crisp, refreshing rosé bursting with flavor, with a forward, vivacious fruitiness that makes it a great companion to most dishes. Enjoy it also as a wonderfully appealing aperitif.

**PRODUCTION AREA:** Mugia hills in the northern part of Castel del Monte D.O.C.G. area

**VARIETIES:** 100% Bombino Nero Grown exclusively in Castel del Monte area, it is perfect for rosé wines production because of its thin skin, uneven ripening of its bunches and the high level of free-run juice that allows no pressing of the skins.

**VINEYARDS:** 25-30 years old head trained vineyard planted on the rocky Murgia hills at an altitude of 320 metres. Yield is 100-110 quintals per hectare

**WINE MAKING:** Harvest time is the first week of October. The skins are kept in contact with the juice for 22-24 hours at 5-6 °C in stainless steel vats in order to extract only the most delicate aromas. The must is drained off without pressing and continues fermenting at 18-20°C for 12-14 days

**AGEING:** The wine is ready for release after a few months of ageing in glass-lined concrete vats. It's best consumed within 2 years.

**TASTING NOTES:** Purple-flecked onion skin colour; delicate bouquet with notes of rose, cherry and sage; crisp yet smooth palate, well balanced, with a subtle vein of acidity; lengthy, juicy finish

**RECOMMENDED WITH:** An ideal aperitif, perfectly complements seafood appetizers and pastas as well as fish and poultry. Serve at 10-12 °C

**ANALYTICAL DATA:** Alcohol: 12%; Total acidity: 5.30 g/l; pH: 3.30; Residual sugar: 4.50 g/l; Total SO<sub>2</sub>: 90 mg/l.